

# Hosting A Buffet Brunch— Easy Entertaining With One-Dish Meals

(NAPSA)—Home entertaining should be fun. Fortunately, there are some simple ways to reduce the amount of time spent in the kitchen, allowing more time for the hosts to enjoy the company of their guests.

One approach is to simplify the menu by serving tasty one-dish meals, such as an asparagus and egg frittata or a vegetable quiche (see recipe) baked in a Pyrex dish.

This way, there are fewer dishes to prepare, cook and serve, leaving more time for the host to play host.

Skip a sit-down brunch in favor of a buffet, with dishes arrayed on a table for guests to serve themselves at their leisure.

For a casual weekend brunch, prepare one or two savory dishes and one sweet dish, topped off with fresh juice and coffee and tea.

And those easy, one-dish meals now just got easier with the Pyrex Accents Collection glassware, an assortment of prepware and bakeware recently added to the Pyrex lineup of heat-tempered glassware products.

The new collection features elongated handles for more secure handling, and nonslip silicone grips on the bakeware handles and on the bottoms of the prepware to keep them from slipping and sliding on the counter.

Here is a tasty recipe that will surely satisfy your guests at your next brunch:

## Garden Vegetable Quiche *Serves 6*

### *Quiche Ingredients:*

- 1 cup chopped onion**
- 1 medium-green pepper, chopped**



Photo: Lou Manna

**Simplify brunch with easy-to-bake dishes like quiche.**

- 1 cup chopped fresh broccoli**
- 1 cup chopped tomatoes**
- ½ cup sliced fresh mushrooms**
- 2 tablespoons butter**
- 1 teaspoon minced garlic**
- 1½ teaspoons salt**
- ½ teaspoon black pepper**
- ½ cup shredded mozzarella cheese**
- ¼ cup grated Parmesan cheese**
- 5 eggs**
- ¼ cup milk**

### *Simple Pie Crust Ingredients:*

- 1½ cups all-purpose flour**
- 2 teaspoons white sugar**
- 1 teaspoon salt**
- ½ cup vegetable oil**
- 2 tablespoons milk**

Preheat oven to 450° F. Prepare onion, green pepper, broccoli, tomatoes and mushrooms.

Place pie crust ingredients in 9½-inch Pyrex pie plate. Stir together with fork. Pat mix-

ture into bottom and up the sides of the pan (crimp crust along edge of dish).

Add extra tablespoon of milk if mixture is too dry. Line crust with double thickness of heavy-duty foil. Bake at 450° F. for 5 minutes. Remove foil; bake another 5 minutes. Remove from oven and place dish on cooling rack and let cool.

Reduce oven heat to 350° F. Place butter and fresh vegetables into a large skillet.

Sauté until vegetables are soft. Add garlic, salt, pepper and mix well. Remove from heat, spoon into crust and sprinkle cheese over mixture.

In a Pyrex bowl, beat eggs and milk. Carefully pour over cooled vegetable and cheese mixture. Bake for 30-40 minutes or until a knife inserted near the center comes out clean. Let stand for 5 minutes before cutting.

For more information, visit [www.pyrexware.com](http://www.pyrexware.com).